



**FOR IMMEDIATE RELEASE**

## **Officials urging consumers to discard Nestle Toll House cookie dough due to possible E. coli contamination**

CHEYENNE (June 19, 2009) – The Consumer Health Services Division of the Wyoming Department of Agriculture (WDA) and the Food and Drug Administration (FDA) are urging consumers not to eat any varieties of prepackaged Nestle Toll House refrigerated cookie dough due to the risk of contamination with E. coli O157:H7 (a bacterium that causes food borne illness).

On June 19<sup>th</sup>, Nestle USA's Baking Division initiated a voluntary recall of Nestle Toll House Refrigerated cookie dough products. A number of consumers reporting illness reported consuming raw Nestle Toll House refrigerated cookie dough. Currently, no other Nestle Toll House products are impacted.

The WDA and FDA advise that if consumers have any prepackaged, refrigerated Nestle Toll House cookie dough products in their home that they throw them away. Cooking the dough is not recommended because consumers might get the bacteria on their hands and on their cooking surfaces.

“Along with individual consumers, it is especially important for other establishments and organizations to be aware of the voluntary recall,” said Dean Finkenbinder, Manager of the WDA Consumer Health Services Division. “If you start experiencing symptoms, see your local health provider.”

The WDA and FDA also remind consumers that they should not eat raw food products that are intended for cooking or baking before consumption. Consumers should use safe food-handling practices when preparing such products, including following package directions for cooking at proper temperatures; washing hands, surfaces, and utensils after contact with these types of products; avoiding cross contamination; and refrigerating products properly. For more information on safe food handling practices, go to <http://www.fda.gov/Food/ResourcesForYou/ucm109899.htm>.

E. coli O157:H7 causes abdominal cramping, vomiting and a diarrheal illness, often with bloody stools. Most healthy adults can recover completely within a week. Young children and the elderly are at highest risk for developing HUS, which can lead to serious kidney damage and even death.

Consumers who have additional questions about these products should contact Nestle consumer services at 1-800-559-5025 and/or visit their Web site at [www.verybestbaking.com](http://www.verybestbaking.com).

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